



ILLUMINATI  
*Vini*

Azienda Agricola  
Dino Illuminati

Contrada San Biagio, 18  
64010 Controguerra (TE) ITALY

Tel. 0861.808008  
Fax 0861.810004

info@illuminativini.it  
www.illuminativini.it

# Pecorino

## Classification

V.Q.P.R.D. Controguerra D.O.C. Pecorino.

## Origin

The vineyards are located in the municipality of Controguerra, 250 metres a.s.l.

## Composition of subsoil

Rather fresh medium-textured soil, tending to clayey.

## Grape

100% Pecorino.

## Characteristics of plant equipment

The Pecorino vineyard is trained with a pergola abruzzese system with a density of approximately 5,600 stocks per hectare. The rows are south-west oriented.

## Times of harvest and wine-making

The Pecorino grapes are hand-picked, after an accurate selection, during the second decade of September, depending on the climate conditions. Grapes are stemmed and very softly crushed; the must is statically decanted before being poured into thermo-conditioned stainless steel tanks to ferment at a controlled temperature ranging between 16° and 18°C. Approximately 10% of the must is fermented 4 months in barriques so to release a moderate “boisé” and a finer character.

## Organoleptic characteristics

Colour: straw yellow with greenish highlights.

Nose: fine, fragrant, rich in ripe fruit and white flowers tones, almond, field herbs, citrus fruits, slightly spicy.

Flavour: it well fills the mouth, powerful, very persistent, a correct balance between structure and softness, thanks to freshness and sapidity that accompany the long finish. A wine of a good longevity.

## Serving

it is best served with fish, seafood salads, starters, stewed stockfish, king prawn skewers with onions and courgettes, fried courgette flowers, fried anchovies.

## Analytical data

Alcohol 13.00% vol.

Total Acidity 6.30 g/l

